

Sunday Champagne Brunch

\$65/Person (adults) | \$35/(Children 4-12) | Complimentary for children 3 and under

CARVING STATION

HERB-RUBBED PRIME RIBS OF BEEF &

horseradish cream sauce & brandy cabernet jus

BROWN SUGAR & BOURBON GLAZED STEAMSHIP OF HAM

cranberry Jack Daniels reduction

FROM THE BAKERY

ASSORTED BAGELS & DINNER ROLLS 4

OMELET STATION

FARM FRESH EGGS WITH A CHOICE OF:

bacon, jalapeño peppers, ham, bell peppers, mushrooms, onions, spinach, diced tomatoes, mozzarella & cheddar cheese

BRUNCH SELECTIONS

EGGS BENEDICT

with hollandaise

APPLEWOOD SMOKED BACON &

PORK SAUSAGE LINKS &

O'BRIEN POTATOES &

SCRAMBLED EGGS *

CHEF'S CHOICE SEASONAL BREAKFAST ITEM

ASSORTED FRESHLY-MADE SALADS

Traditional Caesar Baby Spinach & Kale Salad Chef Seasonal Salad

CHEF'S CHOICE OF MAIN ENTRÉE

includes a chicken, fish and, vegetarian

CHEF'S CHOICE OF STARCH & VEGETABLE ENTRÉE

IMPORTED & DOMESTIC CHEESES *

FRESH SEASONAL SLICED FRUIT & 🐠 🐠

SEASONAL GRILLED VEGETABLES 🚸 🦇 🗸

TORAKE SIGNATURE DISH









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WAFFLE STATION

WITH A CHOICE OF: 4

berry compote, maple syrup, whipped cream, cream cheese, assorted fruit sauces, fresh sliced strawberries, whipped butter

PASTA STATION

WITH A CHOICE OF:

pasta and two sauces broccoli, mushrooms, onions, spinach, run-dried tomatoes, grilled chicken and parmesan cheese

DESSERT STATION

WITH A CHOICE OF: 4

assorted mini pastries, sweet desserts, cakes & oies

SEAFOOD RAW BAR

OYSTERS ON THE 1/2 SHELL &

SMOKED SALMON &

COCKTAIL SHRIMP &

BEVERAGES

FRESHLY-BREWED COFFEE & ASSORTED JUICES

MIMOSAS & CHAMPAGNE

served to the table

TORAKE SIGNATURE DISH





